

MATHEMATICAL MODELING OF THE INULINE EXTRACTION PROCESS

Introduction. Due to the high growth of food industry and pharmaceutical production, many artificial extracts have been synthesized and these extracts are widely used in food products. Compared to natural extracts, their biological activity, taste and vitamins are insufficient. Many natural food extracts contain biologically active substances, vitamins, amino acids, carbohydrates, aromatic substances and mineral salts. Pigments are composed of anthocyanins, carotenoids, chlorophyll and xanthophylls. Natural extracts are obtained mainly from plant raw materials, secondary raw materials from vegetables and fruits. Natural solutions are mainly obtained by extraction methods. Ethyl alcohol solution, water, vegetable oil, etc. are used as extractants.

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